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DEPARTMENT OF FISHERIES OF CANADA

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Symbols of Quality



Standards Set by the Canadian
Government Specifications Board
Ensure Top Quality Fresh and
Frozen Fishery Products

These symbols have a special meaning both for the consumer and the fish processing plant operator. For the housewife, they are her guarantee of top flight quality in fresh and frozen fish products. And for the plant operator? Well, he feels a sense of pride in the knowledge that his plant and products have met the strict requirements of the Canadian Government Specifications Board. These requirements place great emphasis on plant cleanliness and the observance of proper sanitation practices during all stages of the processing operation. Fish handling procedures and packaging methods, etc., in CGSB approved plants are of the highest calibre, and only such plants may use the "Canada Inspected" and "Processed Under Government Supervision" symbols on their products.



→ A worker places pans of packaged fillets in a plate-freezer to be "quick" frozen. Frozen fish products must be held at a prescribed low temperature.





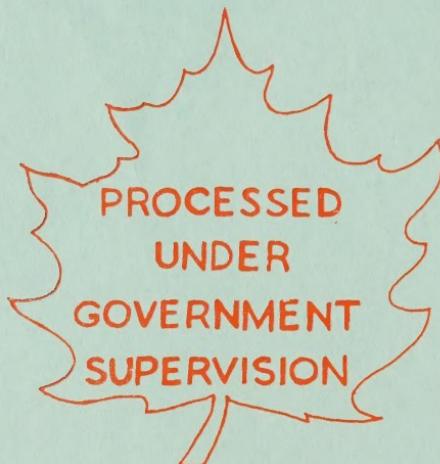
↑ An inspector with the federal Department of Fisheries performs a highly important job. For it is his task to ensure that CGSB approved plants process their products under the required conditions.

↓ This fillet packaging room has ample ventilation and is well lighted. These requirements are a must for all CGSB approved plants.





**LOOK FOR THIS SEAL WHEN BUYING
FROZEN FISH**



**LOOK FOR THIS SEAL WHEN BUYING
FRESH FISH PRODUCTS**

**DEPARTMENT OF FISHERIES
OF
CANADA**



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